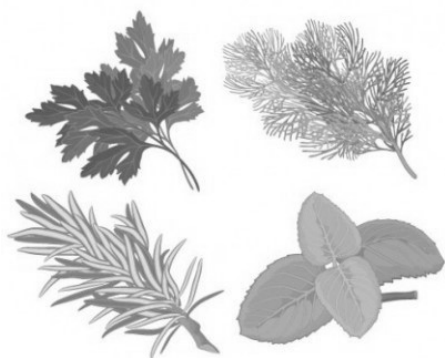


Fort Bend County Master Gardeners



2022

Vegetable & Herb Plants

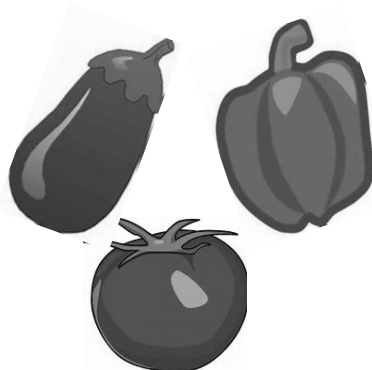


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Grow Your Own from Seed

Varieties recommended by
Texas A&M AgriLife Extension Service
And Fort Bend County Master Gardeners
Limited Packets available at checkout
See page 15 for descriptions

BEANS—1 VARIETY

30 seeds—PROVIDER BUSH GREEN BEANS

CUCUMBER—2 VARIETIES

5 seeds— BUSH PICKLE

5 seeds— STRAIGHT EIGHT

OKRA—1 VARIETY

5 Seeds— JAMBALAYA

SQUASH—2 VARIETIES

5 seeds— EARLY STRAIGHTNECK YELLOW

5 seeds— BLACK BEAUTY ZUCCHINI

Growth Habit Key:

Determinate habit (D): Bush type growth. The plant stops growing when the fruit sets. The majority of fruit develops over a shorter time which is good for canning.

Indeterminate habit (I): Vine type growth. Best grown with stakes or in cages. Fruit develops continuously throughout the season.

Tomato Disease Resistance Key:

V - Resistant to Verticillium Wilt;

FF - Races 1 & 2;

N-Resistant to Nematodes;

St - Resistant to Stemphylium Gray Leaf Spot;

F - Resistant to Fusarium Wilt;

T - Resistant to Tobacco Mosaic Virus;

A - Resistant to Alternaria Stem Canker;

TSWV - Resistant to Tomato Spotted Wilt Virus

Did you know... a tomato is really a fruit?

<http://vric.ucdavis.edu/main/faqs.htm>

A vegetable is the edible portion of a plant. Vegetables are usually grouped according to the portion of the plant that is eaten such as leaves (lettuce), stem (celery), roots (carrot), tubers (potato), bulbs (onion) and flowers (broccoli).

A fruit is the mature ovary of a plant. So a tomato is botanically a fruit but is commonly considered a vegetable. According to this definition squash, pepper and eggplants are also fruits. Then there are seeds such as peas which are also considered vegetables.

See page 16 for more information on growing tomatoes.

TOMATOES

Large

BETTER BOY — Large, Indeterminate VFNASt

A spectacular, midseason variety with plump, juicy, deep red tomatoes that often weigh more than one pound. Once they arrive they just keep on coming! Fruits are extremely flavorful, with flesh that's juicy, yet firm. Heavy foliage protects fruits from sun-scauld. Thrives in nearly any climate. Excellent disease resistance. **Light:** Full Sun. **Spacing:** 24" apart.

BIG BEEF —Very Large, Indeterminate, VFFNTASt

Good for containers & small gardens, compact plant produces large, meaty fruit, weighing 8 to 12 oz. Great flavor, early yields. Their flavor is excellent, and the plants thrive in almost any type of climate. **Light:** Full Sun. **Spacing:** 24" apart. **Height:** 24".

BUSH CHAMPION II—Large, Determinate, VFFAST

One of the best varieties for small space gardens and containers. Compact plants produce extra-early yields of big, 8 to 12 oz. fruits with excellent flavor. Displays similar qualities of its popular namesake Champion with satisfying performance in virtually every climate. Good disease resistance. **Light:** Full Sun. **Spacing:** 24" apart. **Height:** 24".

GOLIATH PRIME BEEF — Large, Indeterminate, VFFTSt

Early maturing plant produces good yields of 10 oz red beefsteak tomatoes. Large globed shaped fruits are sweet and very flavorful. Fruits weighs 8 to 10 ounces. Perfect for salads, slicing, and sandwiches. **Light:** Full Sun. **Spacing:** 24" apart. **Height:** 48- 60".

Medium—Large**CELEBRITY—Medium—Large, Semi-Determinate, VFFNTA**

Vigorous, disease resistant, high yield and exceptionally flavorful fruit. Medium sized, globe-shaped fruits are crack-resistant and average 7 oz. **Light:** Full Sun. **Spacing:** 24" apart.

EARLY GIRL—Medium—Large, Indeterminate, VFF

Maturs extra-early in the season! Meaty, red fruits, 4 to 6 oz., slightly flattened & bright crimson through-out. Very appealing, with firm texture and blemish-resistant skin. Heavy yields on hardy vines. **Light:** Full Sun. **Spacing:** 24" apart.

HOMESTEAD—HEIRLOOM, Medium-Large, Determinate, FA

Great for hot, humid coastal regions in the South. This variety sets large crops even in hot weather. Fruits are medium-large, very smooth, red, meaty and flavorful. Yields of 8 to 12 oz. red tomatoes. Perfect for sandwiches, salads, slicing, and canning. Large vines offer good foliage cover. **Light:** Full Sun. **Spacing:** 24" apart.

Medium**CHARGER—Medium, Determinate, VFFFAST YLCV**

An excellent variety that takes charge of disease resistance - featuring strong disease resistance to Yellow Leaf Curl Virus. Brilliant red, oblate, 8 to 10 oz., fruits are very firm with good flavor that is high in sugar and low in acid. A high yielding salad variety that's perfect for home gardens. Widely adaptable. Crack resistant. **Light:** Full Sun. **Spacing:** 24" -36" apart. **Height:** 24".

LA ROMA III—Roma, Medium, Determinate, VFFNASt

An excellent roma tomato known for its vigor and uniformity. Bright red, meaty fruits are large, 5 to 8 oz., and full of flavor. Disease resistant plants are very vigorous and produce fruit abundantly throughout the growing season. The perfect variety for any home gardener who enjoys canning or making their own paste and/or sauces. **Light:** Full Sun. **Spacing:** 24" apart

PATIO (Red)— Medium, Determinate, FASt

Perfect for container gardening or limited space. Vines are extremely compact, yet produce medium-sized, deep oblate fruits that are smooth, firm and flavorful. **Light:** Full Sun. **Spacing:** 24" apart.

Cherry/Grape

JULIET—Grape, Indeterminate

Clusters of unusual, sweet-flavored fruits cling to the vine longer than any other cherry tomato. Glossy, red-skinned, crack resistant fruits weigh 1 oz. 1999 All American Selection Winner. **Light:** Full Sun. **Spacing:** 24-36" apart.

SUN GOLD—Cherry, Indeterminate, VFNT

Very sweet, bright orange cherry tomatoes taste sugary, fruity and delicious. Vigorous growers, these tall plants bear long clusters of fruit. **Light:** Full Sun. **Spacing:** 24" apart.

SUPER SWEET 100—Cherry, Indeterminate, VFF

Popular cherry with long strands, each with up to 100 or more 1-inch, 1-oz., bright red, extra sweet cherry tomatoes. High in Vitamin C. **Care:** Needs staking or caging. **Light:** Full Sun. **Spacing:** 24" -36" apart.

YELLOW PEAR—HEIRLOOM, Cherry, Indeterminate, F(1,2)V

Very sweet, 1½-2 inch yellow, pear-shaped fruit has a mild flavor, and is great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. **Light:** Full Sun. **Spacing:** 24"-36". **Height:** 36"-48. Best grown on a trellis.

PEPPERS

TIP: See Pepper growing information on page 17

SWEET BANANA—Banana

Profuse harvests of 5-1/2 to 6 inch long, tapered peppers that are wonderful fried or cut up into salads. Light green at first, then turn yellow and orange, and finally ripen to red. Compact plants. **Light:** Full Sun. **Spacing:** 18-24" apart.

Bell

BIG BERTHA—Sweet

Extra-large, mostly 4-lobed, fruits mature up to a full 7 inches long by 3-1/2" across, turning deep green to red, with full-season fruiting. Resists Tobacco Mosaic Virus. **Light:** Full Sun. **Spacing:** 12-18" apart. **Height:** Up-right plants grow 25 to 30".

CANDY CANE RED—Sweet

These unique sweet peppers will stand out in the garden. Elongated 3-1/2" to 4" by 1-1/4" to 1-3/4", fruits ripen from green with creamy white stripes to solid red. Thin walls and crispy texture make it perfect for fresh eating at any stage of ripeness. Plants have variegated foliage giving them an ornamental look. Ideal for patio containers and small space gardening. **Light:** Full Sun. **Spacing:** 12-18" apart. **Height:** 18".

GYPSY—Sweet Italian

All American Select Winner. Extremely early, heavy producer of wedge-shaped, tasty peppers with sturdy walls and crunchy, firm, sweet flesh. A very reliable yielder, all season long. Suitable for containers. Highly disease resistant. Tobacco Mosaic Virus resistant. Yellow-Green to Orange-Red. **Light:** Full Sun. **Spacing:** 12-18" apart. **Height:** 18".

SUMMER SWEET—Sweet

Well-branched plants produce heavy yields of big, blocky, 3 1/2 to 4 1/2" peppers that ripen from rich green to an attractive golden yellow. Smooth fruits are blemish-free and have a crisp, juicy texture and wonderful sweet flavor. Highly resistant to Bacterial Spot, Tobacco Mosaic Virus and Potato Virus Y. **Light:** Full Sun. **Spacing:** 18-24" apart.

Hot

ANCHO / POBLANO—Medium Hot

When ripened to red and dried, this pepper is known as an 'Ancho'; it is also used green, as a 'Poblano', for making chiles rellenos, remove skin if using fresh. Moderately pungent, heart shape peppers 3-5" long, turning from green to red. Stuff it, roast, dry, use in mole. An attractive shiny green with a thick flesh which makes it ideal for stuffing. Pick first fruits when they reach usable size, this helps accelerate the growth of the other peppers on the plant. Leave some on to mature and color. **Scoville Heat Units:** 1,000 to 2,000 (mild). **Light:** Full Sun. **Spacing:** 12-18" apart.

HABANERO ORANGE—Very Hot Chili

The original strain. Among the very hottest ever measured. Reportedly 1,000 times hotter than Jalapeno. High yielding lantern-shaped, 1" by 1-1/2" pods, with thin, wrinkled light green flesh, ripen to a lovely golden orange. A favorite for sauces. **Scoville Heat Units:** 100,000-350,000. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** High-yielding plants grow 36" tall.

JALAPENO—Hot

A popular pepper grown worldwide for its flavor and mild heat. Usually picked when green but leaving the pepper on the plant longer will produce a red pepper. **Scoville Heat Units:** 2,500- 8,000. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** 2-3 ft. **Water:** Keep evenly moist, not overly wet. **Tips:** Plant in ground after last frost when ground temperature is above 75 degrees. Pick peppers regularly as the plant will continue to produce. **Uses:** Ideal for Mexican dishes, salsas, appetizers, and pickling.

SERRANO CHILI—Very Hot

A very hot pepper that can be used red or green. Flavorful peppers are perfect for chili sauce, salsa, hot pepper vinegar and pickles. Vigorous plants are covered with 2" thin-walled fruits. **Scoville Heat Units:** 10,000 to 25,000. **Light:** Full Sun. **Spacing:** 12-18" apart. **Height:** 18".

SRIRACHA—Mildly Hot

A hybrid Jalapeno. Sriracha produces large, uniform dark green peppers that mature to a dark red color. Mature peppers are around 5" long and 1.25" wide with thick walls. Mildly hot, it is a great choice for roasting, pickling or slicing. **Scoville Heat Units:** 2,300-2,500. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** 18-22" tall. **Width:** 18-20" wide. **Water:** Thoroughly water when transplanted. Water deeply but not too often, about 1-2 times a week, Avoid soggy, water-logged soil conditions. **Tips:** Delay planting peppers until the danger of frost is past in the spring to prevent stunted plants and poor production. Ideal temperatures are 70-80 degrees during the day, and 60-70 degrees at night. Peppers set good crops when temperatures are between 65-80 degrees and the soil is well-supplied with moisture while growing. **Fertilize:** Once a month.

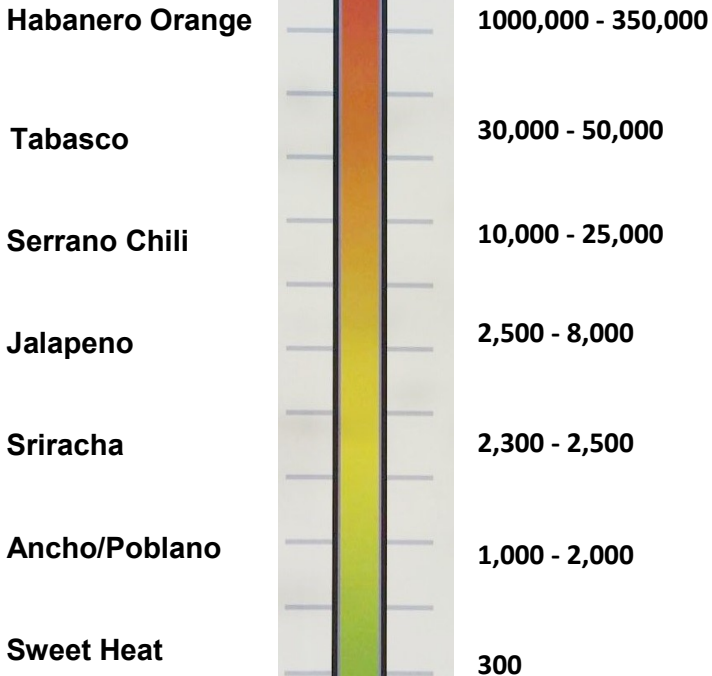
SWEET HEAT—Mildly Spicy

Sweet and mild spicy flavor, like a pepperoncini, but with smoky undertones. Early and prolific, with loads of fruits that average 3 to 4" long by 1 to 1 1/2" wide. A perfect choice for grilling and salsa. Can be eaten at the green or red stage. Mildly spicy peppers are delicious raw or cooked. **Scoville Heat Units:** 300. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** 10-12". **Tips:** Compact and bushy plants work well in gardens and large planters. Water moderately and do not over-fertilize. Best grown in well-drained soil. Heat tolerant.

TABASCO—Very Hot

Introduced into Louisiana in 1848 this pepper became the main ingredient in Tabasco Pepper Sauce. It is very hot and has a delicious flavor. The plants are covered with small, thin peppers that ripen from green to orange, then red. **Scoville Heat Units:** 30,000-50,000. **Light:** Full Sun. **Spacing:** 14-18" apart. **Height:** Up to 4ft. **Tip:** May need a little afternoon shade during hottest summer months. Can be grown as a potted plant.

Scoville Heat Units for peppers being sold



EGGPLANT

TIP: Refer to page 17 for Tips for Growing Eggplants

HANSEL—Dark Purple

2007 ALL AMERICA SELECTIONS AWARD. This non-bitter eggplant can be harvested from 2" up to 10" long, stays mild with few seeds. Glossy, deep-purple finger-shaped eggplants appear in clusters, providing plenty of tender fruit for casseroles, grilling, or stuffing. Compact plants are well suited for small garden spaces or containers. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** 24-36". **Care:** Plant in fertile well drained soil. Stake plant to keep fruit growing straight. **Fertilizing:** Do not over fertilize, too much nitrogen can result in large bushy plants that produce only one small set of fruit;

PINGTUNG LONG—Asian

Bred to be resistant to many diseases, as well as tolerant to wet and hot conditions, this slender violet-purple eggplant becomes at least 12 inches long and has an excellent mild flavor and tender white flesh. Another attribute is an ability to thrive and produce continuous, large harvests despite summer heat and humidity. Great for slicing and using in Asian or other cuisine. **Light:** Full Sun. **Spacing:** 18" apart. **Height:** 24".

OTHER VEGETABLES

MORINGA—DWARF

Moringa is a fast growing, drought resistant tree that is an important food source in some parts of the world. It grows year-round in tropical and sub-tropical climates. The tree will die back with freezing, but re-grows reliably from roots. Tolerates a variety of soils sandy to clay. Fragrant flowers attract bees for pollination. Moringa is an important food source in some parts of the world because it can be grown cheaply and easily, and the leaves retain vitamins and minerals when dried. *Moringa* is used in India and Africa in feeding programs to fight malnutrition. **Light:** Full Sun. **Height:** Can be kept at 4-6 ft, prune or pinch to maintain height. **Harvest:** Leaves and seeds. **Uses:** Immature green pods (drumsticks) are prepared similarly to green beans. Remove seeds from mature pods and cook like peas, roasted like nuts or added to soups. Leaves are cooked and used like spinach, also dried and powdered for use as a condiments. Add leaves to salad dressing, guacamole, baked dishes, soups, smoothies, steeped as a tea. Leaves are tasty and rich in protein, iron, calcium, amino acids and vitamins.

SWISS CHARD—BRIGHT LIGHTS

A 1998 All-America Award Winner. Bright Lights is almost neon in appearance. The leaves are green, with veins of vibrant color, red, orange, or yellow running through them.

Light: Full Sun. **Spacing:** 10-15" apart. **Harvest:** Remove outer leaves starting at 6". **Uses:** Add young raw leaves in a salad or briefly cook mature leaves to maintain their color. Use the leaves and center ribs cooked or raw. **Tips:** Great for planting in an ornamental edible garden for color effect.

HERBS

BASIL—AFRICAN NUNUM

Wonderful flavor, the best for pesto. A gigantic and sumptuous basil that is popular in African and Asian cuisines. This amazing plant has incredible flavor, a rich basil taste, with oregano flavor, and a small kick of delicious spiciness. It is wonderful in salads, soups, pastas, vinegars, jellies and pestos. **Light:** Full Sun. **Spacing:** 14" apart. **Tips:** Thrives in heat. Transplant after last frost. Remove flower buds promptly to prolong harvest.

BASIL—DARK OPAL PURPLE

Grown for both culinary and ornamental use, it is a sweet, fragrant basil with deep purple glossy leaves and lilac flowers making it a beautiful ornamental plant as well. Opal makes wonderful aromatic oils and vinegars. Use fresh in salads and colorful pestos. Attracts bees and beneficial insects to garden. **Light:** Full Sun. **Spacing:** 18-24" apart. **Height:** 24".

BASIL—GENOVESE

Leaves are of average size, very shiny, heavily ribbed and pointed. The heavy yields of fragrant foliage are truly classical Italian. Great for Mediterranean dishes and making pesto. **Light:** Full Sun. **Spacing:** 12" apart. **Height:** 24".

BASIL—THAI

Plants are very compact, great for containers. The purple stems, large dark green leaves, and pink-violet flowers make for a lovely basil with a tangy flavor plus a spicy hint of licorice. An early maturing variety. **Light:** Full Sun. **Spacing:** 18" apart. **Height:** 10 to 12".

CILANTRO –CARIBE

The primary use of cilantro in Latin American cooking is the leaves. This variety is bred to maximize foliage production and is slow to bolt. Can produce three times the yield of regular cilantro over a much longer period. It is often used in combination with tomatillo, tomatoes, and chilies, creating unforgettable sauces. It is also known as Mexican parsley or Chinese parsley. **Light:** Full Sun, exception-needs some shade in summer. **Spacing:** 12-18" apart. **Height:** 10-18". **Water:** Keep watered in dry weather.

MINT—CHOCOLATE

Closest relative to peppermint. It is a sterile hybrid plant that produces no seeds. The rounded, lance-shaped leaves are a darker green than other forms of mint. Lavender-colored flowers bloom in summer. **Light:** Partial to Full Sun, prefers a little shade. **Spacing:** 2 ft. apart. **Height:** 1-2 ft. **Water:** Requires 1 - 2 inches of water each week, does not do well in constantly boggy soil. If container grown ensure good drainage, keep soil moist but not wet, and never let the pot dry out completely. **Tips:** Typically planted in the spring after the last frost. Nice in a hanging basket.

MINT—SPEARMINT

Most of the mints we use today, including spearmint, came to North America with the Colonists. Mint is an excellent culinary addition and makes great teas. Use leaves to impart flavor to iced drinks, ice cream, sauces, vegetables and lamb. **Light:** Partial to Full Sun, prefers a little shade, in full sun will need additional watering. **Spacing:** 12-24". **Height:** 1-2 ft. **Tips:** As a general rule, mint family plants root vigorously when allowed to grow freely and can be invasive. Grow them in containers to keep them in check.

OREGANO—GREEK

This oregano has the true flavor that we have come to associate with pizza sauce and other Italian dishes. Add the pungent green leaves for great flavor. Form is upright with a low-growing spreading habit. **Light:** Full sun. **Height:** 6-8".

PARSLEY—FLAT LEAF

Also called Italian parsley, its uses are similar to the curly variety but the flavor is a bit stronger. Plants produce sprigs of large, flat leaves all season. Preferred in Italian cooking. **Light:** Sun to Part Shade. **Spacing:** 18-24" apart. **Height:** 1 ft. tall. **Tips:** Plant in fall or spring. Frost tolerant.

PARSLEY—MITSUBA-JAPANESE

This delicate and refreshing Japanese herb is easy to grow. The savory little parsley family member is also popular in Chinese cuisine and is reminiscent of its cousins, parsley and cilantro. **Uses:** Typically used raw, sprinkled atop a meal to give it the perfect final touch. The leaves, stems, roots and seeds are all edible and excellent in stir fries, soups, salads and other Asian-inspired dishes. **Light:** Shade or Partial Sun. **Spacing:** 6-8" apart. **Height:** 18-24". **Tips:** It loves shade; it can be grown in full to part shade and is perfect for low-light spaces in the garden. The plants are similar to parsley in their growth habit. Prefers cooler spring and fall weather.

ROSEMARY—PROSTRATE

Low-spreading, evergreen shrub or groundcover due to its height which reaches only up to 3 feet high and 4-8 feet in its spread. Leaves are leathery green, and very aromatic. Pale-blue flowers from early to mid-summer. Creeping Rosemary will trail over walls or edge of a raised bed to make a curtain like effect, it can even be used in large mixed containers. **Light:** Full Sun. **Height:** 3 ft. **Width:** 4-8 ft. **Water:** Low to Medium. Must have a well-drained soil. Great for xeriscape gardens.

ROSEMARY—UPRIGHT

Attractive fragrant needle-like grayish green leaves remain throughout the year and present pretty lavender-blue flower bloom in the spring. **Light:** Full sun. **Height:** 4 feet at maturity. **Width:** 3 ft. **Water:** Prefers dry to average moisture with very well-drained soil. **Tips:** Grows well in a container. Deer resistant. The leaves are a mainstay for cooking and as a garnish.

SAGE—CULINARY

The broad grey-green leaves and beautiful purple flower spikes make this a fantastic ornamental. **Light:** Full sun. **Spacing:** 18-24" apart. **Height:** 12-36". **Water:** Needs good drainage. **Uses:** add the uniquely flavored leaves of common garden sage, a strong, herbaceous perennial, to sauces, stuffing, poultry, pork, and sausage. It provides a lovely fragrance and flavor to a dish, especially when leaves are sautéed before adding.

SALAD BURNET

A pretty perennial that produces white or rosy flowers. Leaves are used in salads for their cucumber-like flavor. Keeps growing from fall through summer, may die back with cold temps but will return. **Light:** Sun to Shade. **Height:** 12-18". **Uses:** Toss into salads. A real find for those who love the taste of cucumber, but find it somewhat difficult to digest. Also use in a garden bed as a low border plant.

THYME – FRENCH

Softly mounding plants of cascading gray-green leaves are a good accent in every garden. Intensely aromatic thyme is indispensable in all kinds of savory dishes throughout France, Italy and Greece and enhances both Cajun and Creole food. Use the spicy little leaves every day to combine and blend beautifully with the flavors of lemon, garlic, basil and parsley for seasoning vegetables, seafood and poultry. **Light:** Full Sun. **Height:** 8 – 2". **Harvest:** Given a sunny location with good drainage, plants are reliable, productive and long-lived garden perennials. Cut back foliage halfway when the blossoms fade to keep plants looking fresh. Cut leafy thyme sprigs as needed once plants are well established. **Tips:** Thyme is easy to freeze or dry. Frost hardy. Attracts butterflies & bees.

A Special Thank You to our Sponsor



**for your continued support of
Fort Bend County Master Gardeners**

Notes

Grow Your Own Vegetables From Seed: **Bush Green Beans, Cucumbers, Okra & Squash**

***Pre-packaged for the small backyard garden**
These do best when sown directly in the ground. Follow packet
information for planting time and temperature.*

BEANS—1 Variety

30seeds—PROVIDER BUSH GREEN BEANS

CUCUMBER—2 Varieties

5 seeds— BUSH PICKLE

5 seeds— STRAIGHT EIGHT

OKRA—1 Variety

5 seeds—JAMBALAYA

SQUASH—2 Varieties

5 seeds— EARLY STRAIGHTNECK YELLOW

5 seeds— BLACK BEAUTY ZUCCHINI

PROVIDER BUSH GREEN BEANS

Bush beans are strong, erect plants & typically do not need staking. Beans are string-less, and can be harvested at any point in growth with full color or flavor. Acceptable yields even when stressed by heat or cold. Pack contains enough seeds to plant 1(one) 12' row or 2 (two) - 6' rows.

BUSH PICKLE CUCUMBER

Sweet, crisp & crunchy, perfect for salads or pickles. Straight & cylindrical size (4"-5"). Resemble mini dills. Great for home garden or container.

STRAIGHT EIGHT CUCUMBER

A classic favorite, this cucumber has excellent flavor, even dark-green color and white flesh. Uniform 8" x 2" fruit have small seed masses. Trellis for best shape.

JAMBALAYA OKRA

Jambalaya is super quick, very productive, and delicious. This compact plant is just the right size for a home garden.

EARLY STRAIGHTNECK YELLOW SQUASH

Bush-like plants provide abundant fruits with sunny yellow skin. An AAS winner in 1938, became a standard in many home gardens since then.

BLACK BEAUTY ZUCCHINE SQUASH

All American Selections Winner in 1957. Black Beauty Zucchini features fruit that is green with greyish-black tone. Blocky, smoothly bulbed with open plant habit.

TIPS FOR GROWING GREAT TOMATOES

Adapted for use from an article by Daphne Richards, 2006

1. Do not plant tomatoes in shade. 6 hours of sun minimum. Sunlight=large, tasty fruit. Shade= skinny, straggly vines.
 2. Prepare the site by mixing in organic matter & fertilizer.
 3. Plant in raised beds. Raised beds warm up earlier in spring.
 4. Select locally proven varieties with a VFN after their name. By selecting a VFN variety you are two diseases and one case of nematodes ahead.
 5. Use a starter solution at transplanting. This could be either a synthetic "liquid feed" product or an organic solution like compost or manure tea, or fish emulsion.
 6. Mulch soil a few weeks after planting to control weeds, hold moisture and reduce some disease problems.
 7. Stake or cage plants to keep fruit off the ground.
 8. Feed plants weekly with a balanced fertilizer beginning after the first fruit set.
 9. Water regularly when the weather begins to warm up. Deep soakings are best.
 10. Inspect plants regularly for signs of insect and disease damage.
- 10 tips for terrific tomatoes, found online at

https://aggie-horticulture.tamu.edu/travis/wp-content/uploads/2013/06/tomato_tips.pdf

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TIPS FOR GROWING DELICIOUS PEPPERS

-Peppers grow in all types of soils but do best in heavier, well-drained soils. Plant them in areas that receive at least 6 hours of sunlight each day.

-Peppers grow best in warm weather. Plant them only when all danger of cold weather has passed.

-When transplanting move the plants carefully from the container and set them in the transplant holes. Leave as much soil as possible around the roots. Fill the hole with soil and pack it loosely around the plant. Do not cover the roots deeper than the original soil ball.

-For a single plant add 2 tablespoons of fertilizer on the soil in the planting area, Mix well with the soil.

-Water the plants enough to keep them from wilting. Slow, deep watering helps the root systems grow stronger. Do not let pepper plants wilt, this will reduce yield and quality of fruit.

For more Pepper information visit:

http://aggie-horticulture.tamu.edu/vegetable/files/2010/10/E-515_peppers.pdf

TIPS FOR GROWING TASTY EGGPLANTS

Adapted from an article by Joe Masabni, Extension Horticulturist and Patrick Lillard Extension Assistant, The Texas A&M System.

-Eggplant is a tropical plant, so it is very sensitive to cold and should not be planted outside until after all risk of frost has passed and daytime temperatures are at least 65°F. The plants will grow to 2-4 feet, so space them 24 inches apart.

-Eggplants need a consistent supply of nutrients. After transplanting pour 1/4 cup of a starter solution around each plant. Starter solution: dissolve 2 tablespoons of a complete fertilizer in 1 gallon of water.

-Eggplants also need consistent water, at least 1 inch per week.

It is better to give one thorough soaking than several frequent short watering, because frequent watering promotes shallow roots.

The complete article on Eggplant is found at:

<https://aggie-horticulture.tamu.edu/vegetable/files/2013/09/EHT-036.pdf>

ONLINE RESOURCES

Visit the AgriLife Bookstore!

For more information on varieties, planting and maintenance of your vegetables and herbs, Texas A&M AgriLife Extension Service has a number of publications available including:

Aggie Horticulture:

<http://aggie-horticulture.tamu.edu>

AgriLife Extension Bookstore:

<https://agrilifelearn.tamu.edu/s/>

Aggie Horticulture Vegetables Resources:

<http://aggie-horticulture.tamu.edu/vegetable/>

For additional information or to receive printed copies of a Texas A&M AgriLife Extension Service publication, contact the

Master Gardener Hotline

at 281-341-7068 or

Email: fortbendmg@ag.tamu.edu

Visit the Fort Bend County Master Gardeners' Website and Social Media

Website: www.fbmng.org

Facebook:

fortbendcountymastergardeners

Instagram:

fortbendmastergardeners

**Do you have a question about a
plant problem, an insect, or how
to care for your plants?**

**Contact the Fort Bend County
Master Gardener Hotline**

281-341-7068

fortbendmg@ag.tamu.edu

TEXAS A&M AGRI LIFE EXTENSION

Texas A&M AgriLife Extension Service

Fort Bend County

1402 Band Road, Suite 100

Rosenberg, TX 77471

281-342-3034 Fax: 832-471-2400

<http://fortbend.agrilife.org/>



***Call the Master Gardener Hotline
with all of your gardening questions!***

Fort Bend County Master Gardeners, Inc.

<https://www.fbmng.org>

281-341-7068

fortbendmg@ag.tamu.edu

Fax: 832-471-2401

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